

Soul Food

The Surprising Story of an American Guisine With Adrian Miller, The Soul Food Scholar

Sunday, January 18, 2015 5:30 reception

Hibiscus Aid Rum Coolers Cognac and Sweet Tea Cocktails

Nanticoke Catfish Bites
Hot Water Cornbread with Honey and Homemade Cherry Bomb Hot Sauce
Smoked Baby Back Ribs with Memphis-style Sauce

6:30 dinner

Corn Flake Fried Chicken
Chitlins Duran, Spaghetti and Tomato Sauce
Purple Hulls Peas with Boiled and Buttered Rice
Nyesha Arrington's Mac 'n Cheese
Johnetta's Mixed Greens
Momma Cherri's Candied Carrots

Hot Banana Pudding with Meringue

Minnie Utsey's "Never Fail" Cornbread

Thirty dollars per person plus tax and gratuity For reservations, cal 773-175-5725